

Laurent Kraft took over a 3.5ha farm in Vouvray from his grandfather in 1992 and has grown the domain to 27ha of vineyards. The vineyard is located on the hills of the Loire river at Vouvray, near Tours, on clay-limestone soils. He has been practicing sustainable farming since his installation and has been certified HVE 3 since 2019. The Kraft family have been vinegrowers in Vouvray for 7 generations.

Farming philosophy : HVE 3 certification since 2019.

### Vineyard Information

Grape varieties : 100% Chenin blanc

Plot Size : 10.5ha (26 acres)

Average age of the vines : 35-60 years old

South exposure

Elevation : 75m (246 feet)

Soils : Siliceous clay-limestone

#### FARMING PRACTICES

- Training method : Gobelet
- Grass cover between each rows, naturally occurring grass
- Use of products called organic or bio-control, promotes bio-stimulation of the vine (algae, copper, etc...)
- One of the five French farms called «bio solution» by the French firm De Sangosse

### Winemaking

- Mechanical harvest / Destemmed (100%)
- Pneumatic press
- Indigenous yeast
- Alcoholic fermentation : Fiberglass tanks / 2 to 3 months at 12-16°C (53.5 to 61°F)
- Malolactic fermentation : Yes
- Aging : 3 months in Fiberglass tanks
- Fined : No
- Filtration : Cross-flow filtering
- SO2 Total : 95 ppm
- Vegan : Yes

### Tasting notes

Pale gold with green highlights. Aromas of green apple, lemon zest, and subtle floral notes, with a hint of minerality. On the palate, it's crisp and dry, with lively citrus and green apple flavors, balanced by a creamy texture and refreshing acidity. Aging up to 10 years.

